

sonoma

RESTAURANT
at the Beechwood Hotel

****THESE ITEMS ONLY \$7
DURING HAPPY HOUR (3-6pm)**

APPETIZERS

****MORTADELLA DOUBLE DOWN 12**

Crispy Mortadella, Swiss cheese, Dijon, pickles

****GRILLED AVOCADO 9**

Pickles, grilled bread, Caraway honey butter, garlic aioli (GF)

SHRIMP COCKTAIL 13

Cocktail sauce, lemon (GF)

OYSTERS ON THE HALF SHELL 18

Half Dozen

Mignonette, cocktail sauce, lemon (GF)

BEEF TARTARE 15

Coffee vinaigrette, pickled haricot vert, house hot sauce, shallots, basil, crostini (GF)

****REUBEN TATER TOTS 12**

Corned beef, sauerkraut, Russian dressing, Swiss cheese (GF)

****CHICKEN WINGS 12**

Spicy soy sauce, Fresno chilies, scallions, cilantro

****PRETZEL STICKS 10**

Whole grain mustard, Caraway honey butter

SOUP

CHILLED MELON GAZPACHO

Pickled watermelon rind, mint, Thai basil (GF)

6

SALADS

****CAESAR 11**

*Parmesan bowl, croutons (GF)
(white anchovies upon request)*

BURRATA CAPRESE 13

Vine ripened tomatoes, Burrata, pickled green tomatoes, Thai basil, grape must (GF)

KALE SALAD 11

Muscat grape vinaigrette, goat cheese, dried pomegranate, smoked almonds (GF)

ENHANCEMENTS

Breast of Chicken 7 • Salmon 9
Chilled Jumbo Shrimp 3 each

(GF) These dishes can be prepared Gluten Free
Eating raw or undercooked items may be harmful to your health. Before placing your order, please inform your server if anyone in your party has a food allergy.

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SANDWICHES

All sandwiches and burgers are served with fresh farm chips, seasoned fries or kale and quinoa salad

LOBSTER ROLL 20

*Lobster meat, tarragon, mayonnaise and a touch of lemon and black pepper.
Served on grilled brioche roll.*

THE GOOD DOCTOR 16

Prime beef patty, cheddar, bacon, Russian dressing, lettuce, tomato, onion

BBQ BURGER 16

House barbeque sauce, crispy shallots, aged Cheddar cheese, pickled Jalapeno.

CUBANO 16

Swiss cheese, Dijon, pork belly, Tasso ham, house pickles

TURKEY CLUB 15

*Sliced smoked turkey breast, garlic aioli, bacon, lettuce, tomato, mayonnaise.
Served on multigrain bread.*

ENTRÉES

GRILLED FLANK STEAK 25

Jasmine rice, SoFrito, poached egg, house Kimchi, Gochujang aioli, pickled radish, toasted sesame seeds (GF)

SOUTHWEST QUINOA BOWL 21

Pico de Gallo (salsa Fresca), poblano oil, corn relish, cilantro, scallions, crispy shallots, pickled Fresno chilies

SHRIMP SCAMPI 23

Shrimp, spinach, garlic butter sauce

GRILLED SALMON 26

Faro and spring onion risotto, English peas (GF)

PAN SEARED SCALLOPS 32

Corn and saffron puree, Duxelle, dill oil, King Oyster mushroom, cucumber salad

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